

REPLACED BY  
ART 34 AND  
ART 35

### Claims

1. A method for processing fish or fish fillets with the aim of increasing the quality in the processing by removing the fish skin and removing at least a part of the bone area, wherein the method comprises:

- form freezing the fish to be processed so that the necessary form freezing for the processing is obtained, and
- removing the fish skin after the necessary form freezing is obtained,

wherein the form freezing has the function that the adhesion in the fish-meat adjacent to the fish skin is larger than the adhesion between the fish-meat and the fish skin which follows in that by removing the fish skin no fish-meat is removed with the fish skin, and wherein the form freezing has also the function that the part of the bone area that is fastened to the fish skin is removed as the fish skin is removed.

2. A method for processing fish according to claim 1, wherein the remaining parts of the bone area are removed manually.

3. A method for processing fish according to any of the preceding claims, wherein the form freezing comprises fast freezing the outmost layer of the product so that the freezing is not extended towards the core of the fish or the fish fillet.

4. A method for processing fish according to any of the preceding claims, wherein the speed of the form freezing is such that it freezes 1-2 mm of the outmost layer of the fish.

5. A method for processing fish according to any of the preceding claims, wherein the temperature of the outmost layer is below  $-20^{\circ}\text{C}$ , while the core temperature of the fish-meat is larger than  $0^{\circ}\text{C}$ .

6. A method for processing fish according to claims 1 or 2, wherein lowering the temperature of the fish fillet in a processing increases the value of the end product by decreasing damages due to temperature such as microorganism growth and chemical changes as a result of changes in enzyme activity.

7. A method for processing fish according to any of the preceding claims,  
wherein the form freezing of a fish fillet causes a lowering in the temperature  
during processing and increases the value of the product due to less handling  
5 during the processing such as looseness in the fish fillet.

8. A method for processing fish according to any of the preceding claims,  
wherein the form freezing of the fish fillet causes a lowering in the temperature  
during the processing.

9. A method for processing fish according to any of the preceding claims,  
wherein the form freezing increases the possibility of cutting the product into  
valuable products.

10. A method for processing fish according to any of the preceding claims,  
wherein the form freezing of the fish fillet results in less liquid loss in the  
product during the handling and the processing.

11. An apparatus for processing fish according to the method of claims 1 – 10,  
with the aim of increasing the quality of the processing, wherein the apparatus  
comprises:

- cooling means for form freezing the fish,
- device for processing the fish, and
- device for removing skin and pin bones

12. A product processed with a method and apparatus according to any of the  
preceding claims.